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1.9

RESEARCH IN FOODS, HUMAN NUTRITION, AND HOME ECONOMICS

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LIST OF PUBLISHED AND PROCESSED REPORTS

October 1948 - October 1949

Compiled by

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EXPLANATORY NOTE

This compilation presents a list, by states, of published and processed reports of research at the Land-grant institutions in the fields of food, food technology, human nutrition, textiles and clothing, housing, household equipment, household management, family economics, and family life. The list, covering the period of October 15, 1948 to October 15, 1949, is comprehensive but not necessarily complete since certain selection was exercised toward emphasizing studies of interest to home economists. Because of the bearing on the problem of food values, some studies on methodology and commercial manufactures are included. References to joint reports on regional cooperative projects are given in full under the station where the senior author is located and cross-referenced for the other participating stations. Requests for station publications should be directed to the station concerned; for convenience, post office addresses of the stations are given on the following page.

Office of Experiment Stations
Agricultural Research Administration
UNITED STATES DEPARTMENT OF AGRICULTURE



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MISSISSIPPI - State College	WISCONSIN - Madison (6)
MISSOURI - Columbia	WYOMING - Laramie
MONTANA - Bozeman	

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